



Fiji

More than 330 green volcanic islands in the South Pacific, where people greet you with a warm 'Bula!', share a bowl of kava, and cook a feast in an earth oven.

AT A GLANCE

Facts to know

CAPITAL

Suva

POPULATION

About 0.9 million (884,887 at the 2017 census)

OFFICIAL LANGUAGE

English, Fijian (iTaukei) and Hindi. The 2013 constitution names no official language, but says laws must be available in all three, and conversational iTaukei and Fiji Hindi are compulsory subjects in primary schools. English is the common language of government, business and schools

CURRENCY

Fijian dollar (FJD)

AREA

About 18,300 km² of land, spread over more than 330 islands

GOVERNMENT

Parliamentary republic. The president is head of state and the prime minister leads the government

HIGHEST MOUNTAIN

Mount Tomanivi, 1,324 m, an extinct volcano on Viti Levu

LONGEST RIVER

The Rewa River on Viti Levu, about 170 km long with its headwaters. It reaches the sea near Suva

NEIGHBOURS

No land borders. The nearest countries across the sea are Vanuatu and New Caledonia (France) to the west and southwest, Tonga to the east and southeast, and Tuvalu and Wallis and Futuna (France) to the north and northeast

DRIVES ON THE

Left

CALLING CODE

+679

A 45-minute trip to Fiji

Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- | | |
|---------------------|---|
| 0 to 5 min | Welcome. Show the map page and find Fiji together. Ask: who has been there, or knows someone from there? |
| 5 to 15 min | Read the facts at a glance, then three moments from the story:
1000 BC: The first settlers arrive; 1879: The first indentured Indians arrive; 2016: Olympic gold in rugby sevens. |
| 15 to 25 min | At the table: talk about Kokoda and Lovo. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help. |
| 25 to 30 min | Say it like a local: practise "Ni sa bula!" (Hello! (polite)), "Ni sa yadra" (Good morning), "Yakavi vinaka" (Good evening). Everyone says them together. |
| 30 to 40 min | Quiz: read the questions aloud, or play the big-screen version at https://preview.worldstroll.com/countries/fiji/group . No scores needed. |
| 40 to 45 min | Talk about it (questions page), then stamp or sign everyone's passport page. |

You will need

- This printed pack (one per table, or one each)
- Pens for the quiz
- Optional: a world map or globe, a small tasting, music from the country

Fiji and its cities



- Suva (Central Division, Viti Levu): The Fiji Museum and Thurston Gardens, The University of the South Pacific, Rain: it is much wetter than the west of the island
- Lautoka (Western Division, Viti Levu): The sugar mill and the Sugar Festival, A port for ships and ferries to the western islands, A large, lively market
- Nadi (Western Division, Viti Levu): Nadi International Airport, The Sri Siva Subramaniya Temple, Boat trips to the islands from Port Denarau
- Nausori (Central Division, Viti Levu): The Rewa River and its bridges, Nausori Airport, which serves Suva, Rice and vegetable farms on the Rewa delta
- Labasa (Northern Division, Vanua Levu): Sugarcane fields and the sugar mill, A farmers' market with seasonal produce and seafood, The main town of Fiji's north
- Ba (Western Division, Viti Levu): The Ba River, Its famous football team, The road to Navala

village

- Sigatoka (Western Division, Viti Levu): The Sigatoka Sand Dunes, The Coral Coast resorts, A Hare Krishna temple that stands out over the town
- Levuka (Eastern Division, Ovalau): Its UNESCO-listed colonial waterfront, The place where Fiji was ceded to Britain in 1874, The Royal Hotel, one of the oldest hotels in the South Pacific
- Savusavu (Northern Division, Vanua Levu): A sheltered harbour for yachts, Natural hot springs, Diving and snorkelling on nearby reefs
- Tavua (Western Division, Viti Levu): The Vatukoula gold mine nearby, The way up to Mount Tomanivi, Sugarcane farms on the coast
- Rakiraki (Western Division, Viti Levu): The northern stretch of the King's Road, Beaches and reefs on the north coast, The main town of Ra Province

A short history of Fiji

Fiji's story runs from Lapita seafarers about 3,000 years ago, through powerful chiefdoms and the arrival of European traders and missionaries, to British rule from 1874 and the arrival of tens of thousands of workers from India. Fiji became independent in 1970. Since then it has lived through several coups, in 1987, 2000 and 2006, as well as new constitutions and elections, and it has also cheered two Olympic gold medals in rugby sevens.

1000 BC **The first settlers arrive**

By around 1000 BC, seafaring people of the Lapita culture, known for their stamped pottery, had settled in Fiji. People with Melanesian roots followed roughly a thousand years later, and Fiji also had close contact with Tonga and Samoa. Over the centuries Fijians built large sailing canoes called drua, fortified villages and a society led by chiefs.

1643 **Abel Tasman sights the islands**

The Dutch explorer Abel Tasman, searching for a great southern continent, sighted Vanua Levu and the islands north of Taveuni. He was the first known European to see Fiji.

1774 **James Cook visits the Lau Islands**

The British navigator James Cook landed on one of the southern Lau islands in the east. Cook had heard of Fiji in Tonga, and the Tongan pronunciation of Viti, 'Fisi', gave the islands their English name.

1789 **William Bligh charts the main islands**

After the mutiny on the Bounty, Captain William Bligh sailed in an open boat between Viti Levu and Vanua Levu on his long voyage to the Dutch East Indies. The strait he crossed is still called Bligh Water, and for a time Fiji was known as the Bligh Islands.

1854 **Cakobau converts to Christianity**

Seru Epenisa Cakobau, the powerful chief of the small island of Bau, had fought the missionaries and their allies. Under pressure from Tongan forces, foreign warships and his own rivals, he accepted Christianity in 1854. Methodist and later Catholic missions spread across the islands in the decades that followed.

- 1871** **The Kingdom of Fiji is founded**
Settlers and chiefs formed a government, and Cakobau was crowned King of Fiji at Levuka, the busy trading town on Ovalau. The kingdom struggled with debts, conflict over land and violent settlers, and lasted only three years.
- 1874** **Fiji becomes a British colony**
On 10 October 1874 Cakobau, the Tongan chief Ma'afu and other senior chiefs signed the Deed of Cession at Levuka, handing Fiji to Great Britain. The Colony of Fiji lasted 96 years.
- 1875** **A measles epidemic strikes**
Cakobau and his sons caught measles on a visit to Sydney, and their ship was not quarantined on its return. In 1875 and 1876 the disease killed over 40,000 Fijians, about a third of the indigenous population.
- 1879** **The first indentured Indians arrive**
On 14 May 1879 the ship Leonidas landed 463 workers from India. They came on five-year contracts to work in the sugarcane fields. They were the first of about 60,000 Indians who came before the scheme ended in 1916, and most chose to stay in Fiji when their contracts ended. Their descendants are the Indo-Fijians.
- 1882** **Suva officially becomes the capital**
Levuka was squeezed between the sea and steep hills, with no room to grow. In 1877 the colony decided to move the capital to Suva on Viti Levu, and the administration completed the move in 1882.
- 1916** **The indenture scheme ends**
The last ships carrying indentured workers from India arrived in 1916, and the system was wound up in the years that followed. By then about 60,000 people had made the journey, on 87 voyages.
- 1970** **Fiji becomes independent**
The British flag was lowered in Suva at sunset on 9 October 1970, and Fiji became an independent country within the Commonwealth at midnight. 10 October is celebrated as Fiji Day.
- 1987** **Two coups and a republic**
In May 1987 the army overthrew a newly elected government that was mainly supported by Indo-Fijians, and a second coup followed in September. In October 1987 the military government declared Fiji a

republic, ending the link with the British Crown. Many Indo-Fijians emigrated in the years that followed.

2006

A military coup

After a civilian coup in 2000, tensions between the army and the government grew again, and on 5 December 2006 the military took power. In April 2009 the Court of Appeal ruled the takeover illegal, the constitution was abrogated days later, and Fiji was suspended from the Commonwealth until 2014.

2014

Elections return

A new constitution was adopted in September 2013, and on 17 September 2014 Fiji held its first general election since the 2006 coup. International observers judged the vote credible.

2016

Olympic gold in rugby sevens

At the Rio de Janeiro Olympics, Fiji's rugby sevens team beat Great Britain 43 to 7 in the final and won the country's first Olympic medal of any colour. The team won gold again at the Tokyo Games, held in 2021, and the victory was celebrated with a special 7 dollar banknote. At Paris 2024 they took silver.

What people eat in Fiji

Fijian food brings together the Pacific and India. In villages, a meal is built around a boiled root crop such as cassava or taro, with fish or meat, green leaves and plenty of coconut milk (lolo), and tea sweetened with cane sugar. Indo-Fijian families eat rice or roti with dhal and a meat or vegetable curry, followed by masala tea, and today these dishes are loved by everyone. Dinner is often the biggest meal. For weddings, church days and other big occasions there is the lovo, a feast cooked for hours in an earth oven. Chinese cooks added soy and oyster sauce, and the markets overflow with seafood, ferns, root crops and tropical fruit.

Kokoda

The whole country, especially the coasts

Fiji's best-known dish: pieces of fresh raw fish soaked in lime or lemon juice until they turn white, then mixed with coconut milk, diced tomato, onion and chilli. It is served cold, often in a coconut shell or a clam shell. Similar raw fish salads are made across Polynesia.

Lovo

The whole country

A feast cooked in an earth oven. Stones are heated in a pit, then parcels of pork, chicken, fish and root crops wrapped in banana leaves are laid on top, covered with leaves, earth and sacks, and left to cook for several hours. Meat is often flavoured with soy sauce, garlic, chilli and ginger, and palusami (taro leaves filled with coconut cream) is a favourite lovo parcel.

Yaqona (kava) (yaqona)

The whole country

Fiji's national drink, made from the dried and powdered root of the kava plant, a relative of pepper. The powder is kneaded in water inside a cloth in a large wooden bowl called a tanoa, then served in half coconut shells. It looks muddy, tastes earthy and peppery, and makes the lips and tongue tingle and go numb for a few minutes. It is drunk at ceremonies and, more and more, simply with friends in the evening.

Dalo (taro) (dalo)

The whole country

The starchy root of the taro plant, peeled and boiled or baked in the lovo, and served in chunks beside fish, meat and coconut dishes. It is the most important staple for special occasions. The young taro leaves, called rourou, are cooked in coconut milk as a green

vegetable.

Tavioka (cassava) (tavioka)

The whole country

Cassava root, boiled in salted water until soft and eaten with stews and curries. It has taken the place of yams and is now the most widely grown and eaten staple in Fiji. Grated cassava is also sweetened and steamed in banana leaves to make desserts such as vakalolo.

Uto (breadfruit) (uto)

The whole country, especially villages

The large round fruit of the breadfruit tree, which grows beside most village houses. When the fruit is in season it is boiled or roasted whole over a fire, and its soft, starchy flesh is eaten like bread or potato with fish and coconut dishes.

Duruka (duruka)

The whole country

The unopened flower head of a close relative of sugarcane, sometimes called Fijian asparagus. It is sold in bundles at local markets in season and eaten raw or cooked as a vegetable. Some varieties grow wild along riverbanks.

Roti

Brought by Indian families, now eaten across Fiji

A thin, soft, round flatbread cooked on a hot iron plate, the everyday bread of Indo-Fijian homes. It is torn by hand and used to scoop up curry and dhal, and many Fijian families of every background eat roti and curry for breakfast or lunch.

Dhal

Indo-Fijian homes, now the whole country

A thin, golden soup of split peas or lentils, cooked with turmeric and finished with spices fried in hot oil or ghee. In Indo-Fijian homes it is served almost every day with rice, roti and a curry.

Fijian chicken curry

Indo-Fijian homes, now the whole country

Curry came to Fiji with the Indian workers of the 1800s and is now eaten all over the islands, with chicken, goat, lamb, fish or vegetables. A typical home curry is cooked slowly with onion, garlic, ginger, curry powder and potatoes, and served with rice, roti, dhal and a spoon of chutney.

Masala tea

Indo-Fijian homes

Black tea boiled with milk, sugar and spices such as cardamom, ginger and cloves. It is the main drink in many Indo-Fijian households, served morning and afternoon, often with a snack. Tea of every kind is a daily habit across Fiji.

GOOD MANNERS

At the table

- When you are offered yaqona (kava), clap once, take the coconut cup, drink it all in one go and hand the cup back.
- If you are invited to a village or a Fijian home, bring a bundle of kava roots as your sevusevu, the gift offered on arrival. Your host will present it to the chief or head of the family.
- In villages, cover your shoulders and knees, also at meals. A sulu, a wrap-around cloth worn by men and women, is always acceptable.
- Kava should not be mixed with alcohol. After an evening of kava, do not drive, and avoid taking a taxi with a driver who has been drinking it.
- Sharks are linked to the sea god Dakuwaqa and are taboo in many communities, so never bring shark meat as a gift.
- Tipping is not expected in restaurants, taxis or hotels. Some resorts keep a staff 'Christmas box' for those who want to give something.

Kokoda

Fiji's best-known dish: pieces of fresh raw fish soaked in lime or lemon juice until they turn white, then mixed with coconut milk, diced tomato, onion and chilli. It is served cold, often in a coconut shell or a clam shell. Similar raw fish salads are made across Polynesia.

Ingredients

- 500 g very fresh firm white fish fillet sold for eating raw, ideally previously frozen (freezing kills parasites), such as snapper or mahi-mahi, skin and bones removed
- Juice of 6 limes or 4 lemons
- 200 ml thick coconut cream
- 1 small red onion, finely chopped
- 2 tomatoes, seeded and diced
- Half a cucumber, diced
- 1 small fresh chilli, finely chopped (optional)
- 1 teaspoon salt and a little fresh coriander

Method

1. Cut the fish into 1.5 cm cubes and put them in a glass or ceramic bowl.
2. Pour over the lime juice and stir in the salt. Cover and chill for 20 to 30 minutes, stirring once or twice, until the fish is white on the outside.
3. Drain off most of the juice. Mix in the onion, tomato, cucumber and chilli.
4. Stir in the coconut cream, taste for salt, sprinkle with coriander and serve cold.
5. Raw fish is not recommended for pregnant women, young children, older people or anyone with a weak immune system. For them, poach the fish cubes gently in simmering salted water until opaque, cool them, and then mix with the other ingredients.

Roti

A thin, soft, round flatbread cooked on a hot iron plate, the everyday bread of Indo-Fijian homes. It is torn by hand and used to scoop up curry and dhal, and many Fijian families of every background eat roti and curry for breakfast or lunch.

Ingredients

- 375 g (3 cups) plain flour, plus extra for rolling
- Half a teaspoon of salt
- 1 tablespoon vegetable oil
- About 250 ml warm water
- Butter or ghee for brushing

Method

1. Mix the flour and salt in a bowl, add the oil and then the warm water a little at a time, until you have a soft dough.
2. Knead for about 5 minutes until smooth, cover and leave to rest for 30 minutes.
3. Divide into 8 balls. On a floured board, roll each one into a thin circle about 20 cm across.
4. Heat a heavy frying pan or flat griddle without oil. Cook a roti for about 30 seconds until bubbles appear, turn it, and press the edges gently with a cloth so it puffs up.
5. When both sides have light brown spots, lift it out, brush with butter or ghee and wrap in a clean tea towel to keep soft while you cook the rest.

Dhal

A thin, golden soup of split peas or lentils, cooked with turmeric and finished with spices fried in hot oil or ghee. In Indo-Fijian homes it is served almost every day with rice, roti and a curry.

Ingredients

- 200 g yellow split peas or toor dal, rinsed
- 1.2 litres water
- Half a teaspoon of ground turmeric
- 1 teaspoon salt
- 2 tablespoons vegetable oil or ghee
- 1 teaspoon cumin seeds
- 3 cloves of garlic, sliced
- 1 small onion, sliced
- A few curry leaves (optional) and fresh coriander

Method

1. Put the split peas, water and turmeric in a pot, bring to the boil and skim off any foam.
2. Simmer, partly covered, for 40 to 60 minutes, until the peas are very soft. Whisk well so the soup is smooth. Fiji dhal is thin, so add water if needed, then add the salt.
3. In a small pan heat the oil or ghee, add the cumin seeds, garlic, onion and curry leaves, and fry until the garlic is golden.
4. Pour the hot spices into the dhal, stand back as it sizzles, stir, and sprinkle with coriander. Serve with rice or roti.

Fijian chicken curry

Curry came to Fiji with the Indian workers of the 1800s and is now eaten all over the islands, with chicken, goat, lamb, fish or vegetables. A typical home curry is cooked slowly with onion, garlic, ginger, curry powder and potatoes, and served with rice, roti, dhal and a spoon of chutney.

Ingredients

- 1 kg chicken pieces on the bone
- 3 tablespoons vegetable oil
- 1 large onion, chopped
- 4 cloves of garlic and a 3 cm piece of ginger, crushed
- 2 tablespoons curry powder and half a teaspoon of turmeric
- 2 tomatoes, chopped
- 3 medium potatoes, peeled and cut in quarters
- A few curry leaves (optional), salt and fresh coriander
- About 400 ml water

Method

1. Heat the oil in a heavy pot and fry the onion until soft and golden.
2. Add the garlic, ginger, curry leaves, curry powder and turmeric and stir for 1 minute, adding a splash of water if the spices start to stick.
3. Add the chicken and stir until it is coated with the spices, then cook for 5 minutes.
4. Add the tomatoes, potatoes, salt and water. Cover and simmer for 40 to 45 minutes, until the chicken is cooked through and the potatoes are soft.
5. Taste for salt, scatter with coriander and serve with rice or roti.

Useful phrases

Ni sa bula!

nee sah MBOO-lah · Hello! (polite)

Ni sa yadra

nee sah YAHN-drah · Good morning

Yakavi vinaka

yah-KAH-vee vee-NAH-kah · Good evening

Vinaka vakalevu

vee-NAH-kah vah-kah-LEH-voo · Thank you very much

Ni sa moce

nee sah MOH-theh · Goodbye, good night (polite)

Sota tale

SOH-tah TAH-leh · See you again

O cei na yacamu?

oh THAY nah yah-THAH-moo · What is your name?

Na yacaqu ko ...

nah yah-THAHNG-goo koh · My name is ...

Tulou

too-LOH-oo · Excuse me

Kemuni

keh-MOO-nee · Excuse me (to get attention)

Vosoti au

voh-SOH-tee OW · I'm sorry

Sega na lega

SENG-ah nah LENG-ah · No worries

Au sega ni kila

ow SENG-ah nee KEE-lah · I don't know

Au sega ni vosa vakaviti

ow SENG-ah nee VOH-sah vah-kah-VEE-tee · I can't speak Fijian

E vica?

eh VEE-thah · How much?

Ivei na valelailai?

ee-VAY nah vah-leh-lie-LIE · Where is the toilet?

Rua na bia, kerekere

ROO-ah nah MBEE-ah, keh-reh-KEH-reh · Two beers, please

Kere veivuke!

KEH-reh vay-VOO-keh · Help!

Things you might not know

1. The 180th meridian runs across the island of Taveuni, but the International Date Line bends around Fiji so that the whole country shares one date and one time zone, with standard time 12 hours ahead of Greenwich. That makes Fiji one of the first countries to greet each new day.
2. Fijians call their islands Viti. The name Fiji comes from 'Fisi', the way their neighbours in Tonga said it, which James Cook heard and wrote down.
3. Fiji has more than 330 islands, but only about 110 of them are lived on all year.
4. Fiji's first Olympic medal of any colour was gold, won by the rugby sevens team in Rio de Janeiro in 2016. They won gold again at the Tokyo Games, and both victories appeared on special 7 dollar banknotes.
5. In February 2016 Cyclone Winston swept across Fiji. As of 2026 it is the most intense tropical cyclone on record in the Southern Hemisphere, and a wind gust of 306 km/h, a national record, was measured on the island of Vanua Balavu.
6. The sea between Viti Levu and Vanua Levu is called Bligh Water, after Captain William Bligh, who sailed through it in an open boat after the mutiny on the Bounty in 1789. The rudder of the Bounty is now in the Fiji Museum.
7. The Sawau people of Beqa island are famous firewalkers, able to walk across white-hot stones. Their tradition says an ancestor was given this power by a spirit god, in exchange for sparing the god's life.
8. A polished sperm whale tooth, the tabua, is one of the most precious gifts in Fijian ceremonies. In the past these teeth were used as a kind of currency.
9. Fiji became a republic in 1987, but Queen Elizabeth II stayed on its coins and banknotes until 2013. The new series shows Fiji's own plants and animals instead.
10. Many Fijian communities never eat shark, because sharks are linked to Dakuwaqa, the shark god of the sea. Killing or eating one is believed to bring misfortune on the village.
11. Levuka's Fiji Times, founded in 1869, is still published today, and Levuka

Public School, opened in 1879, was the first public school in Fiji.

- 12.** As of 2026, the American television show Survivor has filmed every season since 2016 in the Mamanuca Islands off Nadi.

TALK ABOUT IT

Questions for the group

- Have you ever been to Fiji, or has someone in your family? What do you remember?
- Have you ever tasted Kokoda or Lovo? What is a dish you remember from a trip?
- Fiji becomes independent (1970). Do you remember hearing about it? Where were you then?
- Two coups and a republic (1987). Do you remember hearing about it? Where were you then?
- Have you seen Levuka Historical Port Town, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Fiji, which would it be and why?

QUIZ

How well do you know Fiji?

Circle the right answer. The answers are on the last page.

1. Fiji became independent from Britain on 10 October 1970.

- A) True
- B) False

2. Yaqona, Fiji's national drink, is made from the root of which plant?

- A) Sugarcane
- B) Coconut palm
- C) Kava
- D) Taro

3. In Fiji, a tip of 15 percent is expected in restaurants.

- A) True
- B) False

4. In which sport did Fiji win its first Olympic medal, a gold, in 2016?

- A) Rugby sevens
- B) Boxing
- C) Weightlifting
- D) Sailing

5. The Sigatoka Sand Dunes lie at the mouth of which river?

- A) Rewa River
- B) Sigatoka River
- C) Ba River
- D) Navua River

6. How do you say 'thank you very much' in Fijian?

- A) Vosoti au
- B) Ni sa moce
- C) Vinaka vakalevu
- D) Sota tale

7. What is a Fijian lovo?

- A) A sweet steamed pudding made with cassava
- B) A wooden bowl for serving kava
- C) A fish market held on Saturday mornings
- D) A feast cooked for hours on hot stones in a pit in the ground

8. The Fiji Museum in Suva displays the rudder of HMS Bounty.

- A) True
- B) False

9. Mount Tomanivi, Fiji's highest mountain, is more than 2,000 m high.

- A) True
- B) False

10. As of 2026, Cyclone Winston, which struck Fiji in February 2016, is the most intense tropical cyclone on record in the Southern Hemisphere.

- A) True
- B) False

11. When you are handed a cup of yaqona, it is customary to clap once and drink it in one go.

- A) True
- B) False

12. Which phrase do you use to say goodbye or good night politely?

- A) O cei na yacamu?
- B) Ni sa moce
- C) Ni sa bula
- D) Ni sa yadra

Quiz answers

1. True

True. The British flag came down in Suva at sunset on 9 October 1970 and Fiji became independent at midnight. 10 October is Fiji Day.

2. C) Kava

Yaqona is made from the dried and powdered root of kava, a relative of pepper, mixed with water in a wooden bowl called a tanoa.

3. False

False. Tipping is not part of Fijian culture. Some resorts keep a staff 'Christmas box' for those who want to give something.

4. A) Rugby sevens

Fiji's rugby sevens team beat Great Britain 43 to 7 in the Rio final, and won gold again at the Tokyo Games.

5. B) Sigatoka River

The dunes lie at the mouth of the Sigatoka River on the south coast of Viti Levu. Pottery more than 2,600 years old has been found there.

6. C) Vinaka vakalevu

Vinaka vakalevu means thank you very much. Ni sa moce is goodbye, sota tale is see you again, and vosoti au is I'm sorry.

7. D) A feast cooked for hours on hot stones in a pit in the ground

A lovo is a feast cooked for hours on hot stones in a pit in the ground. Meat, fish and root crops are wrapped in leaves and covered with earth.

8. True

True. Along with the rudder of the Bounty, the museum's centrepiece is a 13 m double-hulled canoe, the Ratu Finau.

9. False

False. Mount Tomanivi, an extinct volcano on Viti Levu, is 1,324 m high.

10. True

True. A wind gust of 306 km/h, a national record, was measured on Vanua Balavu as the storm crossed Fiji.

11. True

True. You clap once, take the cup, drink the yaqona in a single draught and hand the cup

back.

12. B) Ni sa moce

Ni sa moce means goodbye or good night. Ni sa bula is hello, ni sa yadra is good morning, and o cei na yacamu? asks someone's name.

Fiji visa page

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Next stops

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